AFRO-AMERICAN CULLINGS

Kuno Meyer said the other day that the great war was the price the world is paying for the mechanical comforts which have been piled up so rapidly. Again another historian clinches the point. The time it is W. E. B. DuBois, the author of a brilliant book on "The Negro," which Holt has just published in the Home University Library.

DuBois says that the Negro in Africa has been practically enslaved by the civilized nations of Europe. The growth of trade unions made investors look to Africa for opportunities. That meant the partition of Africa. And "this partition of Africa brought revision of the ideas of Negro uplift. Why was it necessary, the European investors urged, to push a continent of black workers along the paths of social uplift by education, trades unionism, property holding and the electoral franchise when the workers desired no change and the rate of European profit would suffer?"

Accumulated profits from the mechanical inventions of the last few generations drove France, Belgium, England, Germany, Italy, Spain and Portugal to carve Africa according to their own tastes. DuBois can see no hope for the race until Negroes "fight not simply for their own rights as men, but for the ideals of the greater world in which they live; the emancipation of women, universal peace, democratic government, the socialization of wealth and human brotherhood."

That does not mean inevitable progress. It means inescapable degradation if the generous spirits of the world do not strive to the utmost. At a crisis like this every virtue, every ideal, every dream of glory can be forsaken in an instant. Brute force can displace reason, and the world, like the gallant boy on the Aisne, can make itself "the instrument through which a greater force works out its inscrutable ends through the impulses of terror and repulsion."

The alternative is justice, fraternity and equality.

The adoption by the Baptist convention of the report to locate the proposed Negro seminary at Memphis came after considerable discussion. Nashville submitted a pleasing proposition for the location of the seminary, but because of the distance to Nashville from the center of Negro population to be benefited by the seminary, it was decided that Memphis would be a more suitable place. It was agreed to raise at an early date $50,000 for this purpose. Dr. Milton E. Griggs, Negro, of Tennessee, made a profound impression and showed the fine spirit of brotherliness and cooperation which exists between the white and the Negro Baptists. His address showed a fine spirit of loyalty to the South and the white people. He acknowledged the debt which he and his people owed to the South and to the southern people. He said that it was here that he got his language, his knowledge of industry and his religion, that he was proud of his race and of the white people. He declared that the white people of the South have helped the Negroes far beyond their calculations, giving them new unity and inspiring them to self-uplift and self-help. He declared that the work of the southern white people is affecting the Negro, not externally but in a real emancipation of the race. One-third of the voting strength of the United States the South controls and almost two-thirds of the present national government. In this great Baptist movement the South leads, realizing that in proportion as the Negroes are educated they will help in advancement and plans for improving the condition of all the people. He declared that as the Negroes followed the white people through years of slavery, so they are now willing to follow in this great work and labor in concert for the future of the race. This theological seminary for the Negroes will doubtless prove a great forward step in all their work.

It was a humiliating position in which the son of Abraham Lincoln found himself when he admitted to the industrial commission that the great Pullman company was the real recipient of the tips to its colored porters. This concern, whose stock is so closely held and so highly valued as to be almost never sold, has paid on an average 8 per cent ever since its foundation. At the same time, it gives to its colored employees less than a living wage, and expects them to make up the difference between that and what they need to live on out of the gratuities of travelers. Mr. Lincoln thought that on the whole the company was entitled to great credit for keeping this field of employment open to Negroes, who are so often discriminated against. But it may well be doubted whether the philanthropic motive would be noticed in the Pullman company if it were compelled to pay the wages it should. The laborer is worthy of his hire; and when Mr. Lincoln so complacently patted himself on the back for employing colored labor at all, he ought to remember that failure to obtain sufficient tips by reason of interference with traffic, slackness of travel, or hard times has brought many a porter's family face to face with genuine suffering—even when he wore four and five service stripes on his coat-sleeve. That under these circumstances porters have yielded so little to temptation that their record for fidelity and honesty and for heroic service in accidents is admirable, is plainly no fault of Lincoln's son. The descendants of the men the father freed have long been exploited, overworked—often without sleep enough for long stretches to keep a men well—and underpaid besides by the company of which the emancipator's son has been the head. —New York Evening Post.

The campaign that was begun among the colored schools by Mrs. Helena Holley, under the direction of Superintendent Horn, for the betterment of health conditions among the colored children, was greeted with enthusiasm by the pupils.

The pupils of six colored schools met at the Colored High school where they were gathered in a large hall. The Health hymn was distributed among them, and with the first few chords struck on a piano, the song was taken up and carried through splendidly, the true musical instinct of the race rapidly caught the rhythm, and thus the message of the words was crystallized into their thought through the pleasing medium of the tune, which was Tipperary.

The ladies making up the party were very much pleased with the results of their efforts. The party was out all day, visiting the several colored ward schools, and teaching the willing little dusky students the catchy song.—Houston Post.

Booker Washington, accompanied by a company of 25 other educated colored men, has recently made a visit to larger centers of population in Louisiana. The coming of the visitors was widely advertised in advance, and Negroes gathered in large numbers to attend the meetings held. Some journeyed ten, twenty and even forty miles—on mule back, in buggy, in wagon. At Shreveport, on the western border of the state, ten thousand gathered principally to hear Mr. Washington. He was the chief speaker and principal attraction at all points. White citizens of prominence lent encouragement to the meetings by their presence. Booker Washington gave wise and wholesome counsel to both races. In talking to the whites he reminded them that it is better to educate Negroes than to take care of criminals; that Louisiana paid too high a compliment to Negro children by assuming that a Negro child could get a satisfactory education by giving him only three or four months' schooling in the year; that the nation hears too much about lynchings and racial difficulties and too little about the evidences of racial friendship and good will which exist in the majority of communities. And Negroes imitate white men closely; if white people break the law, drink and gamble, Negroes will; if white people are sober, law-abiding and industrious, Negroes will be. Counseling the Negroes Mr. Washington advised them to stay in the country where the soil and the rain and the sun draw no color line. He urged his hearers not to live in a knapsack, but to settle down and to get property. He told them that fifty years the white man had been carrying the Negro on his back and that he was getting tired. He bade them consider how they could use at home what they had learned at school. And he advised them not to talk about white people, but to talk to them, to make friends with them.

The government of India has appointed an expert to make an exhaustive study of the white ants of that country, which completely destroy all books with which they come in contact if not detected in time.

Last summer saw completed the demarcation of the boundary line between Alaska and Canada, straight north along the one hundred and forty-first meridian to the Arctic ocean. No other boundary demarcation has extended into such high latitudes and few boundaries of equal length are so straight. The line follows the meridian without deviation, regardless of mountains, swamps and forests.

Philadelphia's yearly loss because of rats is estimated at $1,000,000.

The problem of giving southeastern Italy an adequate water supply, which has been studied since Roman times, is about to be solved by the construction of an aqueduct to cost about $25,000,000.

As a rule employees in breweries, tanneries and printing-ink factories are immune from consumption. Turpentine works and rope works are a protection from rheumatism. Workers in copper mines need not fear typhoid.

It Ought to Work.

The Berlin police, usually noted for their stodgy stupidity, have shown a vein of unexpected subtlety, says "The Citizen." They found that women were the most frequent transgressors of the rule that a passenger before alighting from a tramcar should first look to the rear to see if any vehicle was coming up. They have now placed a mirror projecting from the door of each tram. A woman inevitably pauses to see if her hat is on straight, and at the same time cannot help but see if a vehicle is approaching behind her. Lord Haldane must have been right when he said that he met men in Berlin with Plato-like minds!

Naming a King's Days.

London suffragettes have picked out a "Red Thursday" on which to become particularly devilish. King George really doesn't need it. He already has a "Blue Sunday," a "Black Friday," a "Yellow Derby day" and "Wash Monday." It's betting to be just one blamed day after another for George

Midsummer Coat of Heavy Cotton Cloth

The weavers of cotton cloths have become expert in making fabrics much like the heavier weaves of wool in appearance, as well as some novelties that appear only in cotton. These heavy weaves, including cotton corduroy and corded materials, are also shown in basket weaves. They are all used for the popular sport skirts and summer coats that are featured so strongly for street and outing wear.

All of a sudden cretonnes have sprung into use in the making of apparel. Gayly flowered and quaintly figured cretonnes are used to make bright morning dresses and are called "garden" dresses. Floppy-brimmed hats or beach bonnets (which are sunbonnets parading under a new name) are worn with them and made of the same cretonne.

One of the best models for a coat of cotton corduroy, corded cloth, or fancy weaves in cotton, is shown in the picture given here. Like a few of the heavy linen weaves, it is unmussable. For decoration it depends upon machine stitching and buttons made by covering button molds with the fabric. It is cut along the same lines as popular sport coats of wool, with high, convertible collar, big pockets, and wide belt across the back.

Among other new wraps of cotton for midsummer smocks made in white or blue or brown are commanding much attention. They are straight-hanging garments with the fullness taken up by old-fashioned "smocking" at the neck and at the ends of the sleeves. Cretonnes in small figures are used for the collar and cuffs and are chosen in strong color contrasts. The white smocks are prettiest, but those in light brown are equally smart. They are the something new in outer garments that women are all ready to welcome.

Poke Bonnets.

Adorable poke bonnets in the same pretty coloring show to advantage atop blonde curls, for, unlike our American kiddies, the bobbed hair effect is not being worn on the other side of the water. The little girls all have their hair long and flowing over their shoulders and of course it curls whether naturelle or a la kide or poker. The British boy, no matter how tiny, spurns the bobbed effect also, and rears a close-cropped little bullet head proudly to the infantile fashionable world.

Ostrich Boa In Enthusiastic Revival

The ostrich boa has met with an unanticipated but enthusiastic revival of popularity, and seems destined to outdistance other kinds of fluffy and airy neckwear. The unusually cool weather of spring has made some sort of protection almost a necessity, and there is no denying the becomingness of soft feathers about the throat.

White fox, red fox and light gray or tan fur neckpieces one sees with the most summery of white turbans and flower-trimmed hats. This vogue is probably a reflection from the western coast, for visitors to the Panama exposition have found the weather cool and everyone indulging in the San Francisco privilege of wearing furs with summer gowns.

The feather boa of today is short as to length, long as to fiber, and liked best in white, natural color or two-toned combinations. Occasionally a boa more than long enough to lie loosely about the throat is seen, but not often. They all fasten with bows of soft messaline ribbon, apparently, or the exception is so rare as to prove the rule.

Very smart sets consisting of boa and ostrich-trimmed hats are shown, and there are great numbers of cockades, fans, and other fanciful ornaments made of ostrich to be used on midsummer hats.

Three boas are shown here, one in white, one in the natural tan and white color of the feathers, and the third in black tipped with white. In the last the white flue is tied or pasted on to the colored flue, and there is an endless variety in combinations to choose from in boas made in this way. But the boa may be had now in any color, even the most unusual new tints and shades.

It is to be remembered that a bit of rich and fluffy neckwear presupposes a hat to correspond. In the group pictures here a white fabric hat is shown trimmed with a pattern applied in small black beads about the brim edge. It has a collar of white ribbon with small squares of embroidery in black, and a white rose is mounted near the edge of the front brim. The second bead-trimmed hat shows a reversal of color; white beads are applied to a black hemp shape with facing of white crape.

JULIA BOTTOMLEY.

Pearl Ornaments.

Pearl ornaments may be elegantly polished by first rubbing the olive oil to remove the dirty appearance, then applying any red nail polish. This latter gives a burnished appearance, and with a little fast rubbing the pearl takes on a brilliant glow.

Three New Bathing Caps.

The Tipperary bathing cap is a high model, finished at the top with a long rubber tassel, which hangs straight down the front of the cap. The cap is boned in the front to keep it high and straight, and acts as a support to the tassel.

The jockey-shaped bathing cap is made in a combination of blue and green, also red and black. The only trimming on this cap is the regular button on top.

The Castle cap for beach wear is made in bright green satin, lined with rubber, effectively trimmed with small roses fashioned from green and black satin.

Abroad and at Home.

The fellow in the movie show who laughs loudest at the picture in which a woman is chasing her husband around the house with a rolling-pin is the same lad whose wife makes him go out in the back yard when he wants to smoke a cigarette.—Cincinnati Enquirer.

TAKE TIME WITH ASPARAGUS

Prepared Hastily or Carelessly a Great Part of Its Finer Flavor Will Be Lost.

The very best method of boiling asparagus is first to wash, scrape and tie into a bundle, and then plunge the stalks into a vessel of boiling water, allowing the tips to come above the water. The steam will be sufficient to cook these tender parts. Serve on toast or with melted butter. In Europe a little butter is placed on the edge of the plate and the hot head of asparagus dipped into it before eating, but in this country a white sauce usually accompanies this dish.

An economical way, and when there are children a more convenient way also, is to cut the tender parts into short lengths and cook in the least quantity of salted water possible. It should be done in about 20 minutes, when it is taken from the liquor and the latter thickened with a little flour, butter and cream. The asparagus is laid upon toasted bread and the sauce poured over. In this way one gets the full benefit of every bit of the vegetable while the tougher portions can be made into a nice asparagus soup.

To make this, cook the stalks in salted water until tender and press through a sieve. Put two cupfuls of milk over the fire or milk and a white stock mixed. When it boils, stir in two tablespoonfuls each of flour and butter thoroughly rubbed together, by pouring the scalding milk over gradually. Put over the fire, and if found too thick when brought to a boil thin with hot milk. Add the asparagus pulp. Season with salt and pepper, then strain into the soup tureen.

Asparagus omelet makes a delicious dish for either luncheon or breakfast, and is a good way of using up cold asparagus that is insufficient for making into a salad.

Make a plain omelet with three eggs, three tablespoonfuls of hot water and salt and pepper to taste. Add the water and the seasoning to the yolks and beat in the whites at the last. Pour into a hot buttered frying pan and cook slowly. To test whether an omelet is cooked sufficiently press with the finger. If it comes away clean the omelet is ready to serve. Turn upon a hot platter and have ready the asparagus heated in a little cream or thickened milk. Fold over and serve garnished with parsley.

Strawberry Custard.

Now that strawberries are in their season one likes to find new ways of serving, and coming across this recipe, it sounded "quite good," so I am going to send it in, writes a correspondent. One that does not care for so large a recipe can halve it. Select the finest, freshest berries; hull, wash and drain carefully. Turn them into a deep glass dish, sprinkle each layer with powdered sugar, and just before serving pour over a cold boiled custard made with the yolks of six eggs, one quart of milk, one cupful of sugar, a pinch of salt and one teaspoonful of lemon extract. Whip the whites to a very stiff froth, add three tablespoonfuls of sugar and drop in large spoonfuls in a shallow pan of boiling water. When cooked lift them out carefully.

To Cook Cauliflower.

When you are boiling a cauliflower you should leave a few of the tender leaves to make it look pretty. If you take them all off it is rather uninteresting in appearance.

Put it into rapidly boiling water, with the flower face downwards, and a wooden spoon put across the top to keep it from rising.

A young and tender cauliflower will take about a quarter of an hour. An older one from this time to half an hour. Many people serve this vegetable with a plain white sauce, made in the following way:

One ounce of butter, one-half pint of milk, one-half ounce of flour; pepper and salt.

Cucumbers in Brown Gravy.

Prepare half a dozen medium-sized cucumbers and cut them into thick slices, place them in ice water, let stand half an hour, drain, simmer in unseasoned beef stock until tender, then skim out the cucumbers and lay them in a hot vegetable dish. Cook one tablespoonful of browned flour in one tablespoonful of butter, add the stock, stir until thick and smooth, season with one teaspoonful of kitchen bouquet, one-third teaspoonful of onion juice and pepper and salt to taste. Pour the sauce over the cucumbers before serving.

Cream of Barley Soup.

Cook two tablespoonfuls of butter with two tablespoonfuls of flour three minutes, stirring constantly; add one-half cupful of pearl barley and cook slowly two minutes, stirring constantly; add two cupfuls each of boiling water and milk; cover and let simmer one hour; rub through a sieve and add three cupfuls of veal stock; season with salt and pepper and thicken with one tablespoonful of cornstarch diluted with enough cold water to pour easily; bring to a boiling point, strain and serve; accompany with imperial sticks.

Strawberry and Rhubarb Pie.

Have you ever tried strawberries in rhubarb pie? I substituted strawberries for part of the rhubarb in a pie yesterday, and the result quickly disappeared. The following is the recipe: One cupful finely cut rhubarb, one cupful strawberries, one cupful sugar, one egg, two tablespoonfuls flour, butter. Mix rhubarb, strawberries, sugar and beaten egg and let it stand half an hour. Add butter and flour rubbed together. Bake with two crusts.—Boston Globe.

Junket for Hot Weather.

Junket is a favorite dish in hot weather, and is extremely easy and cheap to make, needing nothing but the rennet and a little sugar and flavoring and only care to see that the precise blood heat is reached when the rennet is added. Tiny children of less than a year old may well be given this and will often find it acceptable. In hot weather especially, when ordinary milk or milky food pall very much.

MILITARY ROAD BUILT BY CAESAR

EVEN the beginning of the voyage had a spice of excitement about it. With the exception of the leader of the expedition, not one of us had ever been in Serbia before; nor, indeed, had we more than the vaguest notions regarding the country and its people. Some of us, moreover, like myself, had no experience whatever of hospital work; so that the whole adventure seemed as undefined and shadowy as any lover of romance could desire, writes John W. N. Sullivan in the Illustrated London News.

We started at midnight, but none of us were in bed. The rumor that we were presently to pass through an area of floating mines laid by the Germans, combined with the natural excitement of leaving England for an indefinite period, effectually banished sleep for the time being. And we were to have a convoy! As a matter of fact, the convoy was a very tame affair. We occasionally saw a smudge on the horizon which we were informed was one of the escorting cruisers, and sometimes two or three vicious-looking destroyers would come near enough to be seen; but apart from these transient appearances the convoy, from the spectacular point of view, might just as well not have existed. It left us at Gibraltar, and from there till Malta it was no longer necessary to have lights out at night.

From Malta to Saloniki the weather was bad, and, except for two days' respite at Athens, the time was spent in enduring violent internal upheavals succeeded by spells of sad meditation. But from Saloniki it is merely a day's train journey to Skoplje—or Uskub, as the Turks called it when it belonged to them—and at Skoplje our hospital is situated.

A Serbian train is never in a hurry. It proceeds with leisurely dignity along its single-track railway, taking 13 hours to travel 150 miles, and thus affording one plenty of time to study Serbian scenery. The Vardar, a river which resembles a tumultuous stream of pea-soup, accompanies the railway throughout its entire length. At intervals we crawl cautiously and almost imperceptibly over high wood bridges, the Vardar boiling beneath and the bleak, bare mountains enclosing one on either side. Stationed at regular distances along the line we see a little thatched mud hut, and standing beside it a motionless Serbian sentry, apparently quite alone in the surrounding desolation. It has a sobering effect, this Serbian scenery—we gradually lose the holiday feeling; we become serious and a little depressed.

Arrival at Uskub.

With the fall of dusk we light our candles, sticking them on projecting parts of the carriage (I have not got the grease off my uniform yet), and open our bags of provisions. Fortunately it is a warm day, for there is no heating or lighting apparatus on the train. We finish our meal, talk a little, and sleep a little, until presently the train clanks slowly to a standstill. We have arrived.

Skoplje or Uskub has, as we discovered later, more points of interest than most Serbian towns. It is bisected by the Vardar, one side being Turkish in population and buildings, and the other side Serbian. The contrast is really very interesting, and in some ways instructive. But at first one had no opportunity of seeing the town; the hospital claimed all one's attention. After working twelve to fifteen hours every day, one has little leisure or inclination for sight-seeing. The walk (in high rubber boots) through the semiliquid streets of Uskub from the orderlies' sleeping quarters to the hospital, and the view of the distant mountains from the hospital windows, was for some time our sole acquaintance with this part of Serbia. On the other hand, one gained quite a good insight into the character of the Serbian people from the patients in the wards.

They are a curious race. That they are brave and efficient fighters is shown by their records in this and other wars; but it is more interesting to note what one might call their peace qualities. The first thing which strikes one about the Serbian patients in a ward is their extraordinary volubility and cheerfulness. They turn everything into a joke, including death and disfigurement. Their sense of humor, like their sense of honor, occasionally differs markedly from that of an Englishman. With respect to the latter point, it may be mentioned that their two national card games are so extremely simple as to be entirely uninteresting when played properly. So the Serbs cheat continually. The whole art of these games, as played by the Serbs, consists in their more or less dexterous methods of cheating.

Intelligent Folk, But Ignorant.

They are a quick, intelligent people, yet remarkably ignorant. They soon master the workings of any piece of apparatus if they see it a few times. It was often quite amusing to hear their perfectly just comments on their own temperature charts. On the other hand, a man who had been fitted with a glass eye complained most bitterly because he could not see out of it.

Their high spirits and ready intelligence, combined with a certain careless improvidence, have caused one writer to refer to them as "the Irish of the Balkans." In appearance they are dark and usually handsome, the men being, on the whole, distinctly more good-looking than the women. It is not difficult to acquire an elementary knowledge of the Serbian language, which is probably the simplest of the Slavonic tongues; and the Serbs display their usual quickness in recognizing one's linguistic limitations, and in confining their conversation to the few words one has acquired. They love argument and repartee, although some of their jokes make a modest orderly devoutly thankful that the ward sister has not troubled to extend her knowledge of Serbian beyond about six words.

My first Sunday in the wards was marked by a rather curious experience. I was engaged in dressing a wounded leg when an extraordinary figure appeared before me, carrying in his outstretched arms a little tray from whence a heavy smoke was rising. This smoke he very solemnly and deliberately puffed into my face, and then turned to honor the patients with his attentions. The sight of the men crossing themselves suddenly brought home to my bewildered mind the fact that the man was a Russian priest in full dress, and that, in obedience to some rite, he was puffing incense on each in turn. It was too late for me to cross myself, so I nodded and smiled agreeably at the priest, who seemed perfectly satisfied with my behavior, to my great relief.

When at last the pressure of the work grew less, and we had an hour to spare, we made straight for the Turkish quarter of the town. Innumerable people, streets of incredible narrowness and filth, at all inclinations to the horizontal; hovels, crazy-looking little shops, and mosques—it was fascinating and bewildering; but we went there seldom and never stayed for long, because, even more than the other quarters of that disease-stricken town, the Turkish quarter was the home of the dreaded typhus.

Delicate Anemone.

Anemone means "windflower," and is so called because it is so delicately poised that it sways with the slightest motion of the air.

A Reminder.

A senator was talking about the war.

"Each side," he said, "is declaring hotly now that it will never receive the foe within its hospitable borders again, and that after the war there will be no more trading with the enemy forevermore.

"When we hear talk like that let us smile skeptically, remembering the vain campaign of Wilberforce.

"When Wilberforce was fighting against slavery in London, a shopkeeper put up a sign, 'No goods made with slave-grown cotton sold here.' But the man's rival then put up another sign, 'All our goods are made from cheap, slave-grown cotton.'

"This latter sign got all the trade, of course. If the first one hadn't been taken down at once it would have driven its author into bankruptcy."

Unhappy Indolence.

Indolence is, methinks, an intermediate state between pleasure and pain, and very much unbecoming any part of our life after we are out of the nurse's arms.—Sir Richard Steele.

Judge Slightly Prejudiced.

In a negro district a member was on trial, charged with stealing chickens. The evidence went to show that the defendant had been found with his foot in a steel trap at the door of a hennery, while an empty sack lay near by. The decision of the judge was to this effect: "De co't finds dat de 'fendant hadn't no criminal 'tentions. Dah hain't no law to pr'vent a gemman frum puttin' his foot in a steel trap ef he wants to do it."

Mind Elsewhere.

"Doppel has been across the Atlantic six or seven times, and it is his favorite boast that he has never been seasick."

"I suppose it's tiresome to hear him tell about it."

"Well, no. It seems that he got into poker games so stiff he forgot he had a stomach."

Temperament.

The brave and bold persist even against fortune; the timid and cowardly rush to despair through fear alone.—Tacitus